

RIVERINA | 3 COURSES | \$115pp

ENTRÉES

To share

SOURDOUGH (v)

Smoked butter, charcoal salt

VANILLA BURRATA (LG, V)

Romesco, compressed Nashi pear, petit leaves, turmeric EVOO

CRISPY PORK BELLY (LD, LG)

Black garlic, pickled red onion, caramelised balsamic

CRISPY CALAMARI (LD, LG)

Citrus mayo, togarashi, green onion

MAINS

Choice of

(Steaks cooked over charcoal grill, served with cafe de Paris butter and onion jam)

BLACK ANGUS SIRLOIN

Riverina, 120-Day grain fed, NSW, MB2+

WAGYU RUMP STEAK

Rangers Valley, 350-Day grain fed, NSW, MB7+

HUMPTY DOO BARRAMUNDI (LDO, LG)

White bean puree, fennel amaranth, salsa verde

POTATO GNOCCHI (VO)

Wild mushroom cream, black truffle, thyme, aged parmesan

SIDES

To share

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V, VGO)

Green goddess, persian feta, spiced walnuts, watermelon radish

DESSERTS

Choice of

VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazlenut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V)

Quince paste, walnuts, lavosh

RIVERINA | 2 COURSES | \$104pp

ENTRÉES

To share

SOURDOUGH (v)

Smoked butter, charcoal salt

VANELLA BURRATA (LG, V)

Romesco, compressed Nashi pear, petit leaves, turmeric EVOO

CRISPY PORK BELLY FINGERS (LD, LG)

Black garlic, pickled red onion, caramelised balsamic

CRISPY CALAMARI (LD, LG)

Citrus mayo, togarashi, green onion

MAINS

Choice of

(Steaks cooked over charcoal grill, served with cafe de Paris butter and onion jam)

BLACK ANGUS SIRLOIN

Riverina, 120-Day grain fed, NSW, MB2+

WAGYU RUMP STEAK

Rangers Valley, 350-Day grain fed, NSW, MB7+

HUMPTY DOO BARRAMUNDI (LDO, LG)

White bean puree, fennel amaranth, salsa verde

POTATO GNOCCHI (VO)

Wild mushroom cream, black truffle, thyme, aged parmesan

SIDES

To share

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V, VGO)

Green goddess, persian feta, spiced walnuts, watermelon radish

BANQUET | 3 COURSES | \$126pp

ENTRÉES

To share

SOURDOUGH (v)

Smoked butter, charcoal salt

DUCK LIVER PARFAIT

Cherry jam, cornichons, pickled onion, toasted brioche

CRISPY CALAMARI (LD, LG)

Citrus mayo, togarashi, green onion

GARLIC AUSTRALIAN TIGER PRAWNS (LDO)

Confit garlic butter, parsley, chilli, lemon

MAINS

To share

KINGSLEYS STEAK TASTING BOARD

Selection of grass-fed, grain-fed, wagyu beef cooked on the grill, served with our signature sauces, onion jam, and snow pea leaves

HUMPTY DOO BARRAMUNDI (LDO, LG)

White bean puree, fennel amaranth, salsa verde

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V, VGO)

Green goddess, persian feta, spiced walnuts, watermelon radish

DESSERT

To share

VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazlenut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V)

Quince paste, walnuts, lavosh

V Vegetarian | VG Vegan | LD Low Dairy | LG Low Gluten | O Option

BANQUET | 2 COURSES | \$116pp

ENTRÉES

To share

SOURDOUGH (v)

Smoked butter, charcoal salt

DUCK LIVER PARFAIT

Cherry jam, cornichons, pickled onion, toasted brioche

CRISPY CALAMARI (LD, LG)

Citrus mayo, togarashi, green onion

GARLIC AUSTRALIAN TIGER PRAWNS (LDO)

Confit garlic butter, parsley, chilli, lemon

MAINS

To share

KINGSLEYS STEAK TASTING BOARD

Selection of grass-fed, grain-fed, wagyu beef cooked on the grill, served with our signature sauces, onion jam, and snow pea leaves

HUMPTY DOO BARRAMUNDI (LDO, LG)

White bean puree, fennel amaranth, salsa verde

SIDES

To share

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V, VGO)

Green goddess, persian feta, spiced walnuts, watermelon radish

V Vegetarian | VG Vegan | LD Low Dairy | LG Low Gluten | O Option

CAPE GRIM | \$147pp

ENTRÉES

To share

SOURDOUGH (v)

Smoked butter, charcoal salt

SYDNEY ROCK OYSTERS

Pedro Ximenez Sherry Mignonette

CRISPY PORK BELLY (LD, LG)

Black garlic, pickled red onion, caramelized balsamic

VANELLA BURRATA (LG, V)

Romesco, compressed Nashi pear, petit leaves

BEEF CHEEK CROQUETTES

Pickled red onion, apple and horesradish mayonnaise

MAINS

Choice of

(Steaks cooked over charcoal grill, served with cafe de Paris butter and onion jam)

300g BLACK ANGUS RIBEYE

Riverina, 120-Day grain fed, NSW, MB2+

200g EYE FILLET

Pasturelands, 120-Day grass fed, Southern NSW, MB2+

HUMPTY DOO BARRAMUNDI (LDO, LG)

White bean puree, fennel amaranth, salsa verde

POTATO GNOCCHI (VO)

Wild mushroom cream, black truffle, thyme, aged parmesan

SHOESTRING FRIES (LG, VG)

Rosemary salt

DUCK FAT POTATOES

Confit garlic, rosemary

VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazlenut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V)

Quince paste, walnuts, lavosh

DESSERT

Choice of

V Vegetarian | VG Vegan | LD Low Dairy | LG Low Gluten | O Option